



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Pretzels with Sesame

Susamlı Çubuk



7 ounces margarine  
7 tbsp olive oil  
1/2 cup warm water  
1 egg  
1 tsp mahaleb  
1/2 tsp baking powder  
1 tsp salt  
Enough flour  
1/3 cup sesame

- # Put the olive oil into a deep bowl, add the margarine which is softened at the room temperature, yolk, salt, mahaleb, warm water and baking powder in it, knead it via your fingertips smoothly.
- # Add flour little by little while kneading it, get a dough which has medium consistency.
- # Rest the dough for about 15-20 minutes, and then pick walnut sized pieces from the dough, and roll them as pencil.
- # Dip the sticks into the egg white in a plate, and then cover them with the sesame in a flat plate.
- # Place the sticks onto the oven tray which is a little bit greased.
- # Bake them in 374 F oven until they turn to light pink.
- # After they cool down, you can eat them during the next a few days also.

**Note:** If you store the cookies in a closed box, they stand crispy for a long time.